
*FULL INSTRUCTIONS FOR
INSTALLING AND OPERATING
YOUR DOUBLE OVEN*



91 477 1422 / 01

Contests

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Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

Before you operate your new Double Oven

Please read these instructions fully.

1. Ensure that the oven is installed by a qualified electrician following the instructions below.
Your oven should **not** be located adjacent to a gas heater or eye level grill as flames from the burners could cause damage to your new oven.
2. For your own safety and to get the best results from your oven it is important to read through this Handbook **before** using your oven for the first time.

Electrical Requirements

- Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity board regulations by a qualified electrician, eg. your local electricity board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

WARNINGS: INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE OVEN.

ALL APPLIANCES MUST BE EARTHED.

BEFORE CONNECTING OR INSTALLING THE OVEN THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.

- The installer must check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The oven must be supplied via a suitable double pole isolating switch, having a contact separation of at least 3 mm in all poles placed in a readily accessible position, adjacent to the unit.
- The oven must be connected to the electrical supply by means of a cord not smaller than H05RR-F 3 x 2,5 mm². When connecting the cord to the terminal box of the oven:
 - i) connect the earth (yellow-green) wire only to the terminal marked with . This wire must be longer than the remaining ones
 - ii) connect the neutral (blue) wire to the terminal marked with "N".
 - iii) connect the phase (brown) wire to the terminal marked with "L".
- If the oven is to be wired into a socket/connector unit this may be positioned behind the oven provided the following requirements are met:
 - i) The connector unit must not project from the wall more than 25 mm.
 - ii) The top of the connector must not be more than 350 mm above the base of the oven recess.
- After unpacking the oven stand it on the packing base in order to avoid damage.

Electrical Connections

Remove the terminal cover at the rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections.

WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE APPLIANCE OR TAMPER WITH THE CONTROLS.

Installing your Double Oven

Dimensional Requirements

Dimensions for the housing unit recess and the oven are given.

The housing unit must be firmly attached to the wall before the oven is installed.

The housing unit into which the oven is to be placed should be solid wood or have a melamine or laminate finish and must be suitable to withstand the temperature of 90°C.

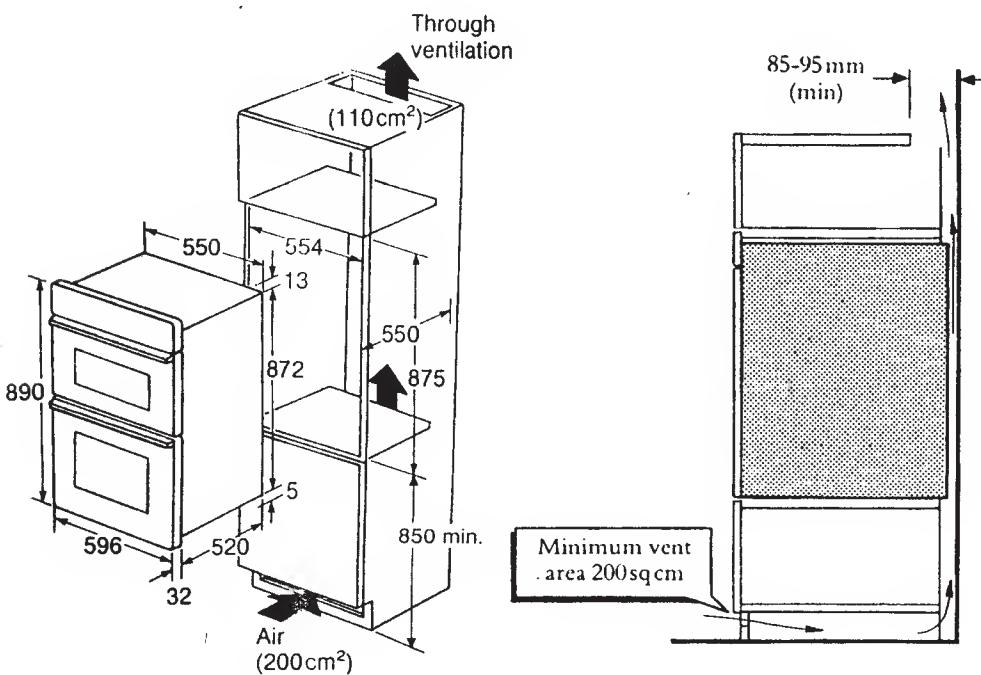
Adequate ventilation must be provided. Particular attention must be paid to ensure that the air inlet and outlet areas are kept clear. Sufficient space must be left between the top of the housing unit and the ceiling to allow a free flow of air.

Installing the Oven into the Housing Unit

Do not lift or carry the oven by the door handles. It is advisable to remove the oven doors before attempting to lift the oven.

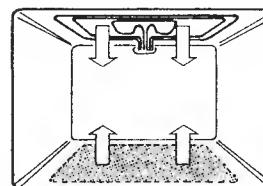
Lift and slide the oven into the housing unit as far as it will go ensuring the connecting cable is not trapped beneath or behind.

Centralise the oven within the housing unit and secure through the side trims using the four screws supplied. Replace the oven doors.



The Cooking Systems in your Double Oven

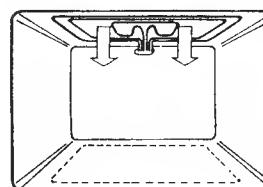
Your new oven is equipped with three or five cooking systems depending on the model:



1. Conventional Heating (Lower Oven)

With upper and lower heat.

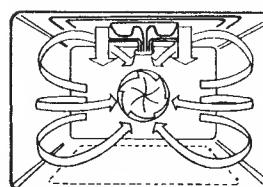
This system is particularly suitable for roasting and baking on one shelf only.



2. Grilling (Lower Oven - Upper Oven on some models)

The oven can also be used for conventional grilling with full or half width grill.

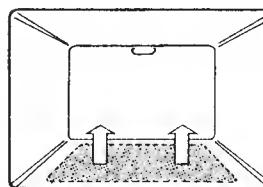
The oven door must be closed when grilling.



3. Fan Grilling (Upper Oven only on some models)

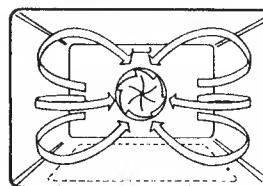
Ideal for obtaining foods lightly browned on the outside but soft and succulent inside. Keep the oven door closed during this type of cooking.

The cooking time must not exceed 60 minutes.



4. Delicate Cooking (Lower Oven only on some models)

Ideal for confectionery, fruit tarts, cakes and desserts with moist tops. Also suitable for final cooking of foods not completely done at the bottom.



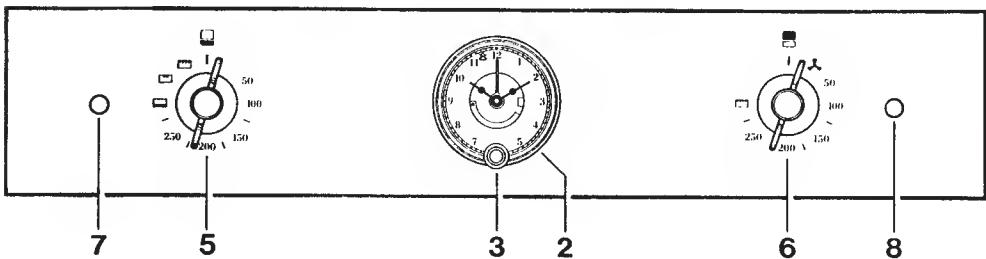
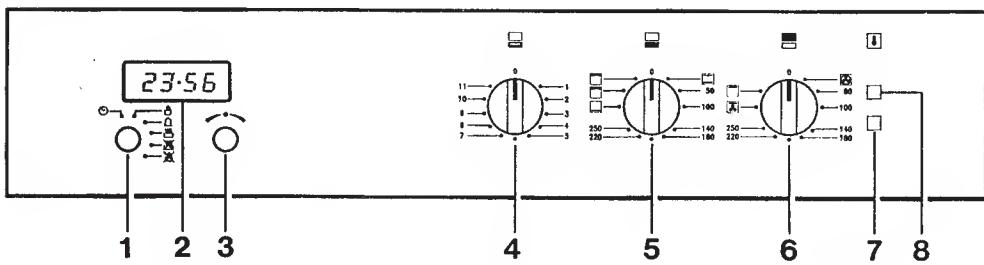
5. Fan Cooking (Upper Oven)

The fan oven operates by constantly blowing heated air from an element wrapped around the fan into the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously (Batch Baking).

The Controls

All the controls to operate the oven are on this panel:

1. Function selector
2. Digital/analog clock
3. Timer control
4. Variable grill control
5. Lower oven thermostat/function control
6. Upper oven thermostat/function control
7. Lower oven thermostat light (red)
8. Upper oven thermostat light (red)



The Controls

Upper Oven Control

To use the upper oven, you must turn the Upper Oven Thermostat Control (6) clockwise to the required temperature.

The red Thermostat Light will immediately come on and remain on until the oven reaches the required temperature.

The light will then cycle on and off during cooking as the oven maintains this temperature.

If the Thermostat Light does not come on when the Upper Oven is turned on, check that the Function Selector (1) is turned to (Manual).

Always remember to keep the oven door closed.

If you want to select the function 'Grill' or 'Fan grill' in the Upper Oven (only in some models) turn the knob clockwise to the position or respectively.

After use always set the oven control back to 'O' (Off).

Lower Oven Controls

To heat this oven turn the Lower Oven Thermostat Control (5) clockwise to the required temperature. The red Thermostat Light will immediately come on and remain on until the oven reaches the selected temperature.

The light will then cycle on and off during cooking as the Lower Oven maintains this temperature.

If you want to select the function 'Delicate cooking', 'Half width grill' or 'Full width grill' in the lower oven turn the knob clockwise to the position , or respectively.

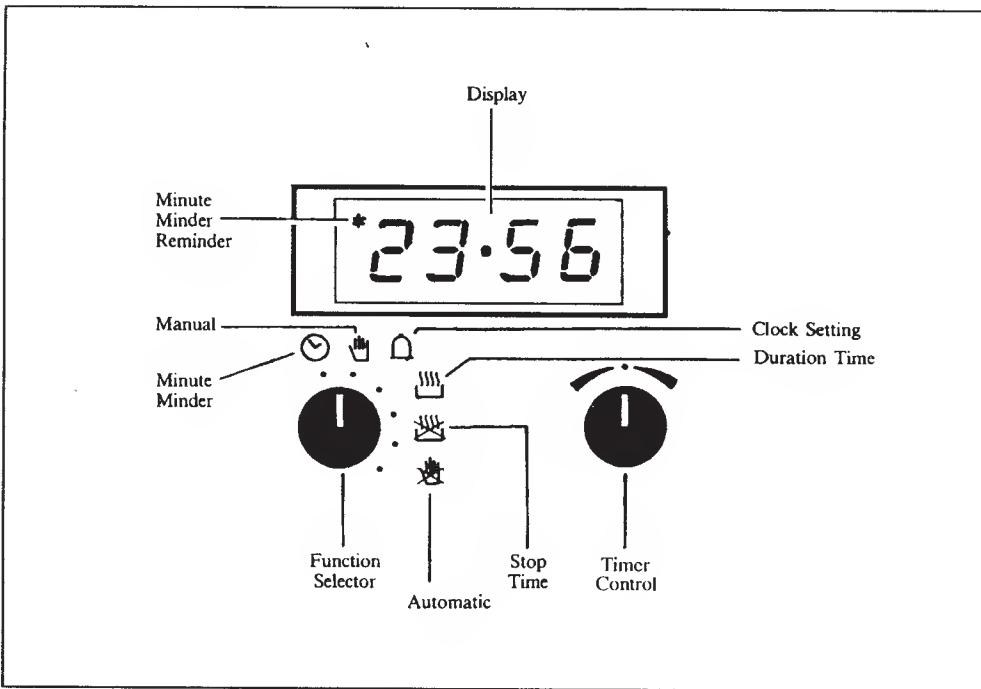
To set the power of the grill turn the Grill Control (4) clockwise to any setting 1 - 11 (only on some models).

After use always turn the Lower Oven and Grill Controls anticlockwise back to 'O' (Off).

The Automatic Oven Timer (models with digital clock)

The Oven can be controlled by the Automatic Timer.

The Timer is controlled by the Digital Clock. Check that the clock is showing the correct time, if not reset by turning the Function Selector to . Then turn the Timer Control clockwise to put the clock forward or anti-clockwise to put the clock back. The clock setting can be changed quickly or slowly depending on how far the Timer Control is turned in either direction.



The Minute Minder

The Minute Minder can be used independently or in conjunction with the Automatic Timer and will give an audible and visual time reminder. It does not control the operation of the oven.

Turn the Function Selector to  and 00:00 will appear in the Display. Turn the Timer Control clockwise to set the length of time required and then turn the Function Selector back to . An asterisk* will appear in the top left hand corner of the Display to remind you that the Minute Minder is being used. At the end of the set time an alarm will sound intermittently. To switch off the Minute Minder simply turn the Function Selector to  for a few seconds and then turn it back to .

To set the Timer to switch ON and OFF automatically

1. Turn the Function Selector to . The Display will show 00:00.
2. Turn the Timer Control clockwise to set the required length of cooking (eg. 2.30 = Two hours thirty minutes).
3. Turn the Function Selector to . The Display will show the time of day plus the cooking duration time (eg 16.45 + 2hr 30 min = 19.15).
4. Turn the Timer Control clockwise to set the time of day you want the meal to finish cooking (remember that it is a 24 hr clock, hence 8.00 pm = 20.00).
5. Turn the Function Selector to .
6. Turn the Oven Thermostat control(s) to the required temperature and function. In this way the oven will switch ON automatically and cook the meal at the chosen temperature for the pre-selected cooking period. The oven will then switch OFF automatically when the set stop time is reached. An alarm will sound intermittently. To switch off the alarm turn the Function Selector back to .

After use always set the Oven Thermostat Controls to 'O' (off).

To set the Timer to switch OFF automatically

The timer may be used to switch the oven off.

1. Turn the Function Selector to . The Display will show the time of day.
2. Turn the Timer Control clockwise to set the time of day you want the oven to switch off.
3. Turn the Oven Thermostat control to the required temperature.

The Oven Thermostat light will come on and the oven will start to heat up. The oven will automatically switch OFF when the stop time is reached. At that time an alarm will sound intermittently. To switch off the alarm turn the Function Selector back to .

After use always set the Oven Thermostat Controls to 'O' (off).

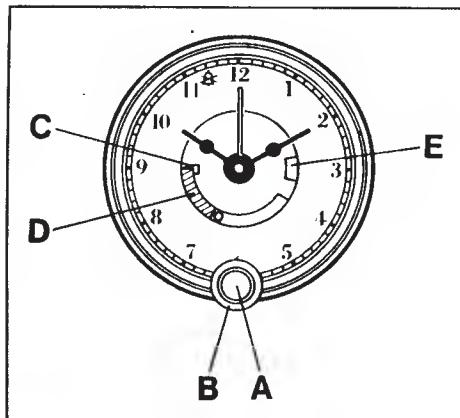
To cancel the Timer and return to MANUAL operation

If you wish to use the oven manually after a timed operation has been set, turn the Function Selector to . The Display will show the normal time of day and the oven can now be operated manually.

Always make sure that the timer has been set to  after any automatic cooking.

The Automatic Oven Timer (models with analog clock)

The Oven can be controlled by the Automatic Timer. The Timer is controlled by the Analog Clock. Check that the clock is showing the correct time: to set the correct time push the Minute Minder Control and turn clockwise or anti-clockwise.



- A. Minute Minder Control
- B. Programmer Control
- C. Time off indicator
- D. Cooking time indicator
- E. Function display window

To set the Timer to switch OFF automatically

1. Turn the Programmer Control 'B' clockwise until the 'time off' indicator 'C' shows the time you want the oven to switch off.
2. Turn the Programmer Control 'B' anticlockwise until the red band 'D' reaches the time shown on the clock.

NOTE: the maximum cooking length with the timer is 3 1/2 hours.

3. Turn the oven Thermostat Control to the required temperature and function.

The oven thermostat lights up and the oven starts to heat up immediately.

The oven will switch off automatically when the end of the set time is reached. At this point a zero appears on window 'E', combined with an alarm sound which can be switched off by turning the Programmer Control 'B' clockwise until the symbol  appears on window 'E'.

After use always set the Oven Thermostat Controls to 'O' (off).

To cancel the Timer and return to MANUAL operation

If you wish to use the oven manually turn the Programmer Control 'B' until the symbol  appears on window 'E'. The oven can now be operated manually. Always make sure that the timer has been set to  after any automatic cooking.

The Minute Minder

The Minute Minder can be used independently or combined with the timer and will give an audible time reminder. To set the Minute Minder simply turn the Minute Minder Control 'A' setting the indicator on the time you wish; consider that the Minute Minder can be programmed up to a maximum of 55 minutes.

At the end of the set time an alarm will ring the alarm can be switched off by turning the Minute Minder Control 'A' anticlockwise and setting the indicator on the symbol . Switching off the alarm doesn't interrupt the operation of the oven.

To set the Timer to switch ON and OFF automatically

1. Turn the Programmer Control 'B' clockwise until the 'time off' indicator 'C' is set on the time you wish the oven to switch off.
2. Turn the Programmer Control 'B' anticlockwise to set the required cooking time, shown by the length of the red band 'D' up to a maximum of 3 1/2 hours.
3. Turn the oven Thermostat Controls to the required temperature and function.

The oven will switch on and cook the meal at the chosen temperature for the pre-selected cooking time. The oven will then switch off automatically at the end of the set time. At this point a zero will appear on window 'E', combined with an alarm sound which can be switched off by turning the Programmer Control 'B' clockwise until the symbol  appears on window 'E'.

After use always set the Oven Thermostat Controls to 'O' (off).

Before using the Oven for the first time

Make sure the electricity supply is switched ON

For normal operation (without automatic timing) turn the Timer Control Knob until the symbol  (manual).

To remove the 'new smell', heat up the empty oven for 30 minutes keeping the door closed. Ensure that the room is well ventilated (eg, open a window or door) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the 'new smell' has ceased. Turn the Oven Temperature Selector clockwise to 250°C. When you do this the Thermostat Light will come on, as well as the interior light and the oven fan. This odour is due to any temporary finish on oven linings and elements, and also any moisture absorbed by the lagging. The odour will cease after a short period of use. It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Cooking in the Top Oven

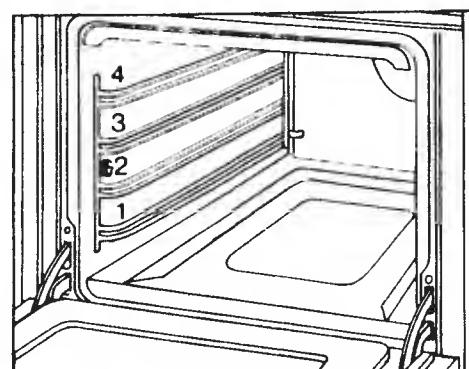
The heat for fan cooking is provided by an element situated at the back of the oven around the fan. With this method of cooking it is possible to utilise the floor of the oven by placing baking trays, etc, on an inverted shelf standing on the oven floor. This allows for greater flexibility within the oven.

If using aluminium foil, **never** allow it to touch the sides of the oven. **Never** cover the oven interior or shelves with foil.

Position of Shelves

To obtain the best results it is recommended that you use the oven furniture provided whenever possible.

Only put in the shelves or fittings you actually want to use. Unused shelves only restrict access and get in the way. If possible it is a good idea to remove the shelves when you have finished cooking making sure they are safe to handle so that the next time you use the oven you do not inadvertently heat up unnecessary shelves or tins as well as being more convenient this will save electricity.



Baking, Roasting, grilling and Defrosting

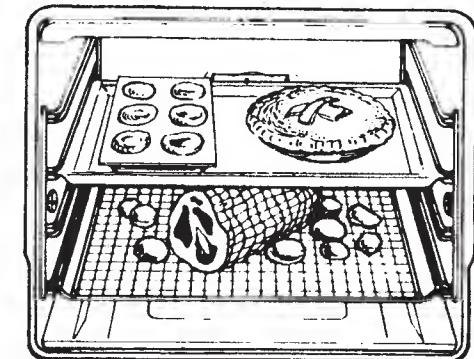
Baking

The advantage of this method of cooking is that, the oven heats up more quickly and evenly, and that generally food can be cooked at a lower temperature than in a conventional oven. Pre-heating of the oven is only required for certain foods eg. Yorkshire pudding, bread, scones or if the cooking time is less than 25 minutes.

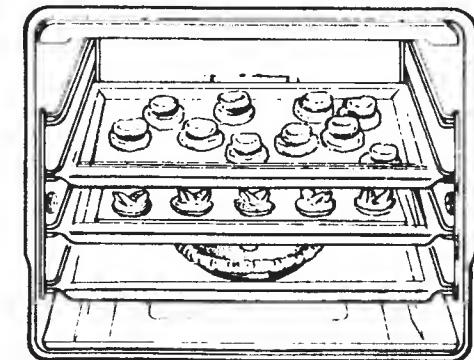
As the distribution of heat is more even, most foods will cook satisfactorily in any shelf position, but the shelves should be evenly spaced. If only one shelf is being used then shelf position 1 is preferable. Temperatures selected should be 10 to 30°C lower than with conventional heating.

When cooking a complete meal (for example roast beef, roast potatoes, Yorkshire pudding and apple pie) place the meat and the potatoes on the floor of the oven, with the apple pie and Yorkshire pudding at shelf position 3. When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times by a few minutes to allow for the larger mass of food.

If you are batch cooking you will need to pre-heat the oven. When baking on two shelves use positions 1 and 3 and when baking on three shelves use shelf positions 1, 2 and 3.



Shelf positions 1 and 3



Shelf positions 1, 2 and 3

Roasting

This oven with its hot air circulation alters traditional ideas about roasting acquired when using a conventional oven. It is no longer necessary to turn and baste your meat during roasting. All you need to do is place the meat on the grill shelf positioning this as near to

the centre of the oven as possible (shelf position 2). Always place a drip tray directly beneath the grill shelf (shelf position 1).

Meat roasting temperatures should not exceed 180 - 190°C as this will cause the meat to burn and excessive splashing to occur.

If you want to roast your meat in the pan provided or in a roasting tin, you can use the same oven temperature as you would for roasts placed on the grill shelf, but cooking time will be longer and the meat will require basting.

Frozen meat must be thawed thoroughly either using the Top Oven (see Defrosting) or at room temperature before being roasted, especially chicken and turkey. Red meat will continue to cook even when it has been removed from the oven. It is therefore advisable to let the meat rest for about a quarter of an hour before carving and eating it.

Grilling

Some models can also be used for conventional grilling. The oven door must be closed when grilling.

Fan grilling

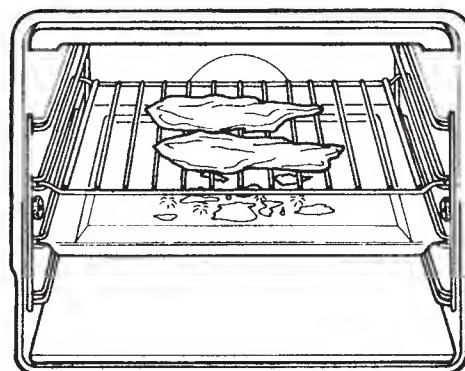
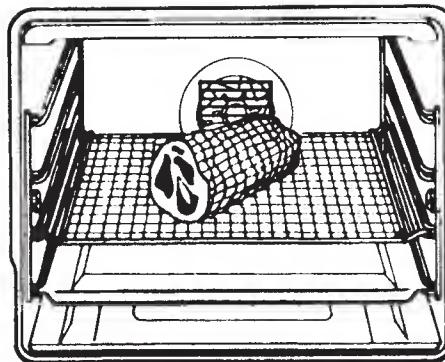
This function is available in some models only. The oven door must be closed and the cooking time must not exceed 60 minutes.

The fan grilling allows for a deeper and more uniform penetration of the heat in the food and is ideal for finishing the cooking of roasts.

Defrosting

Food can be defrosted in the main oven as though it was thawing at room temperature, with the advantage that it is much quicker.

The Oven Thermostat should be set at  and the food for defrosting placed on a tray. **No heat is required for defrosting.**



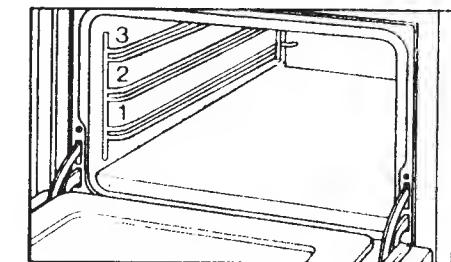
Cooking in the Lower Oven

Never place food directly on the Oven floor.

The lower oven can be used for normal cooking, but on a smaller scale. The oven is heated by an element at the top and a lower element under the base of the compartment. It is recommended that only one shelf position is used when baking or roasting (preferably shelf position 1). Where necessary, it is advisable to stand dishes on a baking tray to avoid spillage onto the floor of the oven. Most foods will cook at a slightly lower temperature in this smaller oven than in the larger main oven. It is necessary to preheat the oven before use.

WARNING: WHEN THE OVEN IS IN USE FOR EXTENDED PERIODS THE GLASS DOOR CAN BECOME HOT.

Position of Shelves



Baking

Always place the item you are baking in a central position on the shelf.

Roasting

Always try to use roasting tins with high sides to avoid soiling the oven walls.

Delicate cooking

Place the shelf or tray in position 1. The heat coming from the element at the bottom of the oven allows delicate cooking of confectionery (fruit tarts, scones, etc.).

Never place trays, aluminium foil or tins directly on the bottom of the oven.

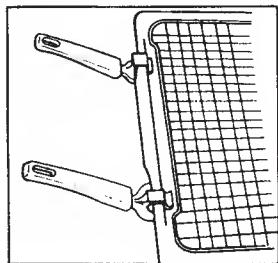
Grilling or

The dual grilling facility is available on some models only. It enables you to use the full width of the grill or just the middle section depending on the amount of food you wish to grill at one time.

To use the full width of the grill turn the Oven Function Control to  , and for economy grilling turn it to  . If your oven is equipped with a variable grill turn the variable grill control to the required setting.

The oven door must be closed when grilling. The grill pan with the grid should be used at shelf position 2 or 3, according to the thickness of the food.

NOTE: The grill pan must be cleaned after every use. Excess fat build up in the bottom of the pan could cause a fire hazard.



Fixing the Grill Pan Handles

Fix the grill pan handles securely in position. With the grill pan handles in the vertical position, place the chrome section centrally over the grill pan lip. Drop the handles away from the grill pan and ensure that the handles are secure before use (see illustration).

Oven Cleaning and Maintenance

Before doing any cleaning always check that the electricity supply to the oven is switched OFF.

Cleaning the Outside

The outside of both ovens can be cleaned, using a cloth which has been rinsed in warm soapy water. The oven can then be wiped down with a clean dry cloth.

Never use an abrasive powder as this will damage the surface. Any discolouration of the Oven handles can be cleaned with a cloth moistened with mineral oil.

Interior Oven Cleaning and Maintenance

The oven should be cleaned immediately after use, when the oven is still warm, and the stains are easy to remove. Take care not to burn yourself. In the Upper Oven there is a removable roof liner, and the metal shelf supports can be taken out by unscrewing the circular retainers. In the Lower Oven, the metal shelf supports can be removed by depressing pin A and pulling the front part of the supports upwards. Then remove the supports from the holes at the rear of the oven. Note the Lower Oven is coated with a self-cleaning lining, an occasional wipe with a damp cloth will keep it clean. To reassemble the supports, insert them into the holes at the rear of the Lower Oven and place the hook into the slot, pushing downwards. The interior of the Upper Oven, the 'furniture' and the metal shelf supports and the enamelled parts of the door should be cleaned using a cloth and soapy water. Stubborn stains can be removed by using a fine steel wool soap pad. Rinse and dry well with a soft cloth.

NOTE: Abrasive cleaners, oven sprays or pads should not be allowed to come into contact with the oven surround, trims or seals.

'Stay Clean' Liners

In some models the Lower Oven is coated with a 'Stay Clean' lining which absorbs cooking soils. 'Stay Clean' side, back and roof panels for the Upper Oven are available as an optional extra. At high temperatures the special surface enables these deposits to be slowly destroyed. The higher the temperature the more effective this will be. In most cases this cleaning operation will take place during normal oven use. However, if higher cooking temperatures are not regularly used then it may be necessary, in order to prevent heavy deposits, to run the oven from time to time at a higher setting of 250°C for a couple of hours.

It should not normally be necessary to clean the liners. However, should you wish to do this the liners should be washed in hot, soapy water and rinsed in clear water.

Do not use enzyme washing powders, harsh abrasives or chemicals of any kind. However, the liners can be put in a dishwasher.

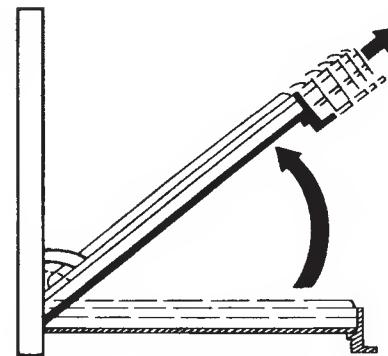
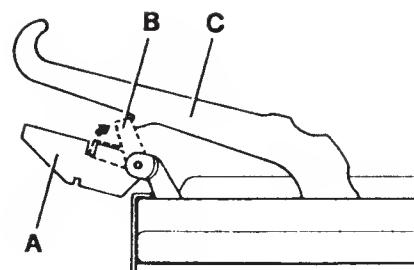
Cleaning the Upper Oven Door

The Upper oven door may be removed for easier cleaning. To do this, open the door and place metal clips 'B' (which are situated on the top of hinge 'A'), onto the small hook on the underside of hinge 'C'. Once this has been done, the door can be lifted and removed by carrying out the two movements illustrated in the diagram below. Hold the sides of the door near the hinges.

Stubborn stains on the inside of the door glass can be removed by using a liquid cleaner, eg. 'Jif'.

During cleaning the door must not be immersed in water. Do not use scouring pads or abrasive powder which will scratch the glass. Cleaners which contain bleach should not be used as they may dull the surface. After cleaning, wipe over with a damp cloth and dry with a soft cloth.

To reassemble simply replace the hinges into the locating holes ensuring the grooves in the lower hinges 'A' are correctly positioned. Remove the metal clips 'B' and return to their original position. The door can then be closed.

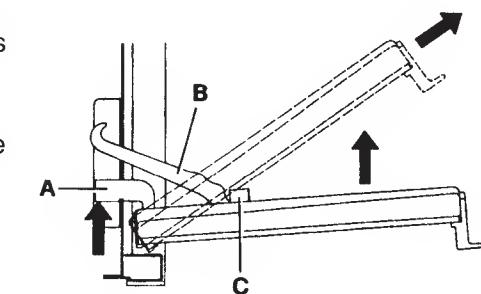
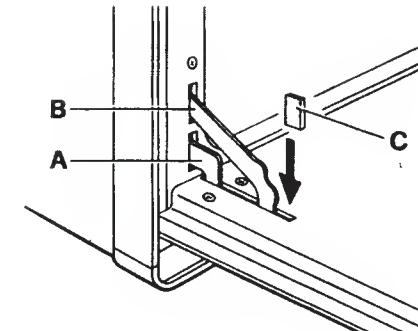


Cleaning the Lower Oven door

The Lower Oven door can also be removed for easier cleaning. To do this open the door fully and block hinges 'A' and 'B' by fitting the two inserts □ as indicated in Figure.

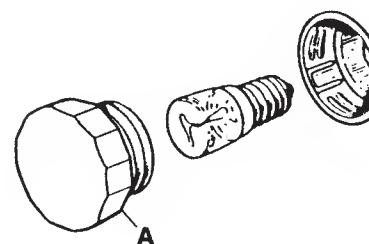
Once this has been done move the door upwards to an angle of 45° lifting hinge 'A' with your index finger, remove the door by carrying out the movements illustrated in Figure. When removing the door you should hold it at each side close to the hinges. The door can then be cleaned in the same way as for the Upper Oven door.

To reassemble, simply replace the hinges into the slots, ensuring the grooves in the lower hinges 'A' are correctly positioned. To locate these grooves place your hand at the base of the oven door and manipulate into position. Open the door fully and remove inserts 'C' which were used to block the hinges. The door can then be closed.



Replacing the Bulb

Should the oven light bulb require replacement, remove the protecting cap 'A' by unscrewing it anticlockwise. After replacing the bulb reassemble protective cap 'A'. Remember to switch off the electrical supply to the oven before replacing the bulb.



Important - Always switch off the oven at the wall switch before cleaning or touching any electrical part.

Note: Abrasive cleaners, oven sprays or pads should not be allowed to come into contact with the oven surround or trims.

Warning important note!

Do not place anything, eg containers, aluminium foil etc. onto the base of the lower oven as this will cause damage to the enamel by reflecting heat back on to the surface from the element positioned underneath the bottom of the oven cavity.

If your Oven Won't Work

... don't panic.

Just quickly check these points before calling a engineer.

1. Check that the mains supply has been switched on.
2. Check that the Timer Control has been set to  (Manual) operation and not left on automatic (see pages 8 & 10).

If, after following these instructions, you are still having problems contact your nearest Service Office.

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number.
5. When it was purchased.

Put the date here

Make sure you have all these details before you call. Meanwhile, switch off the oven at the mains supply and leave it alone until the engineer calls.